

# SPRING SPECIALS

## SMALL PLATES...

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roasted wagyu beef meatballs  
thyme & tomato ragu - melting fontina cheese crust  
7.00

sweetcorn - whitby crab and coriander fritters  
tomato - red pepper and lime salsa  
7.50

## OUR FAVOURITE

lobster and prawn macaroni cheese  
melted gruyere - panko gremolata  
8.50

## LARGE PLATES...

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south indian style king prawns - coconut milk and curry  
leaves - vegetable pulao - yoghurt chutney (gf)  
16.50

28 day aged rib eye steak - hand cut chips  
grilled asparagus - devilled butter on the side (gf)  
24.50

prime fillet steak (210 gm) - wild mushroom and black  
pepper creamy sauce - potato puree - french beans (gf)  
26.50

**ITEMS MARKED WITH GF  
ARE GLUTEN FREE OR CAN BE MADE GLUTEN FREE.  
BE SURE TO TELL YOUR SERVER**



please note - for allergen information please ask a member of staff.  
(v) vegetarian (ve) vegan (gf) can be made gluten free on request